



## 2017 TERROIR CACHÉ

### WINEMAKING DATA

**Harvest Date:** October 25 – November 1, 2017

**Brix at Harvest:** 22.9 weighted average.

**Blend and grape source:** 100% organically certified estate fruit from the Rosomel, Locust Lane and Felseck Vineyards. 47% Merlot, 29% Malbec, 24% Cabernet Franc.

**Alcohol:** 13.5%      **pH:** 3.53

**Residual Sugar:** 0.85g/L      **T.A.** 6.58 g/L

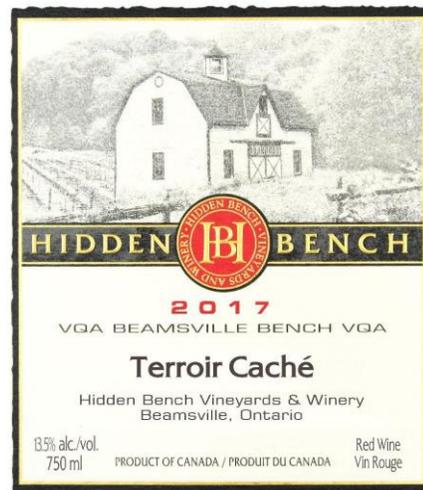
**Bottling Date:** August 30, 2019

**Oak regime:** 100% French Oak: 55% new, 5% 2<sup>nd</sup> fill, 10% 3<sup>rd</sup> fill, balance (30%) neutral.

**Time in barrel:** 20 months

**Un-fined and Unfiltered.**

**Certified Organic by Pro-Cert.**



### TERROIR SERIES

### WINEMAKER'S NOTES

All the fruit for the Terroir Caché was handpicked, sorted and de-stemmed. After 5 to 7 days of cold maceration, the components of the blend were fermented separately in small batches and 5 to 8% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. We used extended délestage - a traditional method of gently draining the wine and returning it to tank with its skins during fermentation. The wines spent 7 to 10 days post fermentation on their skins to encourage polymerization of complex tannins that add a silky texture to the wine before being drained by gravity to barrel. Following aging for 20 months in new and older French Oak barrels, it was bottled without un-fined and unfiltered. Malolactic fermentation occurred naturally in barrel. Blended in June 2019 and then bottled in August of the same year.

### TASTING

A bold and powerful nose entices you into this wine. It offers us rich blackberry, blueberry and plum notes with a hint of tobacco. The palate gives way to rich concentrated blackfruit, while the mid palate begins to express the complexity of this wine, giving way to clove and sweet tobacco. The acidity from a cooler vintage, lingers in the finish, balanced with its structure, with many years of ageing potential.

### THE GROWING SEASON

A second consecutive mild winter in 2016/2017 gave rise to a wet spring across Niagara. The pruning campaign was completed in mid-March and the vines were tied down by the end of April in advance of 'bud break' the first week of May. Throughout the early part of the growing season there were heavy rainfalls making the viticulture challenging and leaving soil moisture levels quite elevated.

Additional moisture meant our precise viticulture practices were critical to achieve a balanced vine and provide exposure to the nascent clusters, allowing access to airflow and sunlight. Flowering occurred in the third week of June and lasted longer than is typical. The wet weather also impacted the 'berry set' meaning the clusters were slightly looser than normal, which isn't a bad thing especially for Pinot Noir.

Each block and varietal was managed to achieve a targeted crop level so we could maximize maturity and flavour development in the fruit. This is particularly critical in wet seasons where the moisture makes for a more vigorous vine. The season took a significant positive turn towards the end of August and we had warm temperatures and dry conditions for the rest of the growing season into harvest. We always say September and October make the vintage! The team started harvest September 19th for sparkling and carried on until October 31st for the last of the Bordeaux varietals. We are very pleased with the size of our crop (our biggest harvest yet, thanks to new plantings coming into production) and the overall quality is very high.=